
Platters to Share

- Mini Jumbo Lump Blue Crab Cakes one dozen 64
Baby Lamb Chops one dozen 64
Mini Crab Cakes & Baby Lamb Chops six of each 64
Ahi Tuna, Lump Crab Cocktail, Shrimp Cocktail 74
-
-

Baby Lamb Chops 18

mint honey, basil oil, mixed greens

Jimmy's Famous Crab Cake 17

jumbo lump blue crab, creamy cabbage coleslaw

Nightly Fresh Fish Ceviche 16

leche de tigre, onions, cilantro, coconut mint dressing

Vegan Ceviche 10

jicama, melons, pineapple, cucumbers,
plantain & sweet potato chips

Lobster Tortellini 19

foie gras butter, lobster demi glaze, parmesan crisps

Lobster Mac & Cheese 18

black truffle, sherry, tarragon

Steamed Mussels 15

white wine garlic broth or spicy tomato broth

Artichoke & Spinach Dip 12

with jumbo lump crab 16

Roasted Corn Soup 10

with jumbo lump crab 14^{1/2}

Nightly Gazpacho with cucumber yogurt 10

with jumbo lump crab 14^{1/2}

Lump Crab & Avocado Tumbale 18

cucumbers, tomatoes, corn coulis, crispy tortillas

Jumbo Shrimp Cocktail

small (3 pieces) 12 / large (5 pieces) 18

Heirloom Tomato & Burrata Salad 15

fresh arugula, olive bread crostini, aged balsamic bubbles

Mad Dog Ranch Salad 10

chopped romaine, bacon, tomato, chipotle ranch dressing

Classic Caesar Salad 11

romaine lettuce leaves, garlic crouton

Southwest Ahi Tuna Salad 18/30

kale, avocado, balsamic vinaigrette, corn salsa,
pineapple ginger dipping sauce

Add to your Dish:

Grilled Chicken 8 / Spicy Garlic Shrimp 14 / Southwest Ahi Tuna 16 / Wild Salmon 16

Please inform your server of any food allergies. Please be advised that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, particularly to the elderly, children younger than four years, pregnant women and individuals with compromised immune systems.

Service Charge (20%) May Be Added

Split Charge \$2 First Course / \$4 Main Course

Steaks

Certified Angus Filet Mignon 39

yukon gold mashed potatoes,
seasonal baby vegetables

American Style Kobe Beef mp

chef's cut, foie gras demi glaze,
asparagus, truffle fries, tobacco onions

Certified Angus Cowboy Rib-Eye 52

on the bone, yukon gold mashed potatoes,
seasonal baby vegetables

Prime New York Strip 49

chimichurri sauce, summer succotash
parmesan french fries

Jimmy's Surf & Turf 52

petite filet & Jimmy's crab cake, sautéed asparagus, forbidden rice

Roasted Pork Tenderloin 31

housemade spicy peach chutney, chorizo & polenta cake, sautéed sweet peas

Grilled Ahi Tuna Steak 36

basil crust, kalamata olive tapenade, ratatouille, roasted new potatoes

Pan Seared Wild Halibut 36

warm fava bean mousse, creamed corn, watercress with crispy ham vinaigrette

Wild Alaskan King Salmon 33

tomato sauce, roasted zucchini, carrots, radishes & tomatoes with white balsamic

Rocky Mountain Trout 29

arugula pesto, wild rice, kale & tomato salad

Jumbo Lump Blue Crab Cakes 36

remoulade, cocktail sauce, sautéed asparagus, forbidden rice

Classic Paella 36

assorted fresh seafood, chorizo, rice, sweet peas

Quinoa Stuffed Squash Blossoms (vegan) 22

japanese eggplant & summer squash ratatouille, silky tomato & red pepper sauce

BBQ Chicken with a Kick 24

yukon gold mashed potatoes, creamy coleslaw

Jimmy's Meatloaf 20

yukon gold mashed potatoes, creamy coleslaw, caramelized onions

Share

Mac & Cheese 6

Jimmy Mac 8
bacon, jalapeños, crispy

Mixed Vegetables 8

Summer Succotash 8

Jalapeño Roasted
Creamed Corn 8

Sautéed Broccolini 8

Sautéed Asparagus 8

Garlicky Sautéed Spinach 8

Creamed Spinach 8

Sautéed Mushrooms 10

French Fries 6

Truffle Fries 12

Mashed Potatoes 6

Mashed Sweet Potatoes
with marshmallows 6

Wild Rice 8